

# MARKET CRATES



## CATERING MENU

EMPIRE STATE  
26<sup>th</sup> 33<sup>rd</sup> ST.  
NEW YORK, NY 10001

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MADISON SQUARE  
224<sup>th</sup> 35<sup>th</sup> ST.  
NEW YORK, NY 10001

TEL: 212-695-6922

*marketcrates.com*

# BREAKFAST

PRICED PER GUEST AT MINIMUM OF 6 GUESTS

## Breakfast Platters

### MINIATURE PASTRIES 7.95

Muffins, Bagels, Croissants, Danishes & English Scones,  
Served With Butter, Cream Cheese & Fruit Preserves

### NEW YORK MINIATURE BAGELS 6.95

Miniature Bagels Served with Imported French Butter,  
Fruit Preserves & Assorted Flavored Cream Cheese

### GLUTEN FREE BAGEL PLATTER 7.95

An Assortment of Gluten Free Bagels served with Butter  
& Assorted Flavored Cream Cheese.

### IMPORTED SMOKED SALMON 15.95

Thinly Sliced and Garnished with Capers, Tomatoes,  
Kalamata Olives, Persian Cucumbers Served with  
Freshly Baked Mini Bagels & Assorted Flavored  
Cream Cheeses

### PETIT SANDWICHES 10.95

A Fine Assortment of Breakfast Tea Sandwiches:

- Smoked Norwegian Salmon & Dill Cream Cheese
- Fresh Mozzarella, Tomato, Basil w/Sun Dried Tomato Pesto
- Turkey & French Brie Cheese

## Hearty Breakfast

### BREAKFAST BUFFET 16.95

- Scrambled Eggs
- Challah French Toast or Buttermilk Pancakes
- Crisp Smoked Turkey Bacon or Turkey Sausage
- Slow - Roasted Home Fries
- Maple Syrup & Sweet Butter

### BREAKFAST QUESADILLAS 9.95

- Grilled Tortilla Filled with Eggs & Melted Cheese
- Egg Omelette, Turkey Bacon, Jack Cheese
- Vegetarian Egg White Omelette, Jack Cheese,
- Black Bean, Avocado & Hot Sauce
- Egg Omelette, Fresh Turkey, Sautéed Onions & Peppers
- Served with Homemade Salsa & Sour Cream

### GRILLED BREAKFAST ROLL UPS 9.95

- Scrambled Eggs, Bacon & Melted Cheese
- Scrambled Eggs, Mushrooms, Sautéed Spinach  
& Feta Cheese
- Egg Whites, Mixed Vegetables & Diced Tomatoes

### GRIDDLES 8.95 (PER SELECTION)

- Belgian Waffles with Cinnamon & Powdered Sugar
- Caramelized Challah French Toast with Maple Syrup
- Buttermilk Pancakes with French Butter, Maple Syrup
- Quinoa Pancakes with French Butter, Maple Syrup
- French Crepes with Strawberries & Bananas

## Lite Start

### HOT CEREAL BAR

Served w/Mixed Wild Berries, Brown Sugar & Cinnamon

Steel Cut Oatmeal or Cream of Wheat 5.99

Quinoa Oatmeal with Almond or Soy Milk 6.99

### LOW-FAT PARFAIT BAR 7.95

Low-Fat Yogurt Fresh Fruit, Home-Made Granola, Nuts,  
Craisins & Fresh Berries

### FRESH FRUIT SALAD 6.95

Seasonal Fruit Salad With Mixed Berries

### CARVED FRUIT & BERRIES 7.95

A Splendid Selection Of Seasonal Exotic Fruit,  
Golden Pineapple, Honeydew, Cantaloupe,  
Seedless Watermelon, Kiwi & Mixed Berries

## Quinoa Breakfast Bowls 9.95

**Q1.** Soft Fried Eggs, Lemon Braised Kale, Feta, Tomatoes, Olives  
Scallions with Teriyaki Sauce over Gluten-Free Quinoa

**Q2.** Soft Fried Eggs, Lemon Braised Kale, Feta, Cilantro,  
Red Onion, Avocado with Chipotle Lime Ancho Sauce  
over Gluten-Free Quinoa

**Q3.** Soft Fried Eggs, Lemon Braised Kale, Feta, Sautéed  
Mushrooms, Caramelized Shallots, Chcik Peas with  
Traditional Moroccan Sauce over Gluten-Free Quinoa



# PACKAGES

## Breakfast Packages

<b>BREAKFAST PACKAGE # 1</b>	<b>10.95</b>
<ul style="list-style-type: none"> <li>• Our Signature Mini Pastry Platter</li> <li>• Hot Coffee Service</li> <li>• Freshly Squeezed Orange Juice</li> </ul>	<b>ADD 2.00 PER GUEST</b>
<b>BREAKFAST PACKAGE # 2</b>	<b>13.95</b>
<ul style="list-style-type: none"> <li>• Our Signature Mini Pastry Platter</li> <li>• Sliced Fruit &amp; Mixed Berries</li> <li>• Hot Coffee Service</li> <li>• Freshly Squeezed Orange Juice</li> </ul>	<b>ADD 2.00 PER GUEST</b>
<b>BREAKFAST PACKAGE #3</b>	<b>18.95</b>
<ul style="list-style-type: none"> <li>• Our Signature Mini Pastry Platter</li> <li>• Low-Fat Yogurt Parfait</li> <li>• Freshly Squeezed Orange Juice</li> <li>• Hot Coffee Service</li> <li>• Sliced Fruit &amp; Mixed Berries</li> </ul>	<b>ADD 3.00 PER GUEST</b>
<b>BREAKFAST PACKAGE # 4</b>	<b>19.95</b>
<ul style="list-style-type: none"> <li>• Hearty Breakfast Quesadillas or Roll Ups</li> <li>• Sliced Fruit &amp; Mixed Berries</li> <li>• Freshly Squeezed Orange Juice</li> <li>• Hot Coffee Service</li> </ul>	
<b>BREAKFAST PACKAGE # 5</b>	<b>20.95</b>
<ul style="list-style-type: none"> <li>• Hearty Breakfast Buffet</li> <li>• Hot Coffee Service</li> <li>• Freshly Squeezed Orange Juice</li> <li>• Sliced Fruit &amp; Mixed Berries</li> </ul>	<b>ADD 3.00 PER GUEST</b>
<b>BREAKFAST PACKAGE # 6</b>	<b>21.95</b>
<ul style="list-style-type: none"> <li>• Quinoa Breakfast Bowl</li> <li>• Gluten-Free Bagel Platter</li> <li>• Hot Coffee Service</li> <li>• Sliced Fruit &amp; Mixed Berries</li> </ul>	<b>ADD 3.00 PER GUEST</b>

# CHEF ON SITE

## Create Your Own Omelette Bar

**24.95 PER PERSON 20 GUESTS MINIMUM**  
**MADE TO ORDER EGG OMELETTE FOR BREAKFAST OR BRUNCH.**  
**INCLUDES ALL OF THE FOLLOWING:**

- SCRAMBLED EGGS & EGG WHITE
- YOUR CHOICE OF 4 PROTEINS:  
Turkey Bacon • Turkey Ham • Chicken or Turkey or Beef Sausage
- CHOICE OF 6 VEGGIE SELECTIONS:  
Broccoli • Mushroom • Spinach • Tomato • Onions  
Peppers • Olives • Scallions
- CHOICE OF 2 CHEESE SELECTIONS:  
American • Jack Cheddar • Swiss • Feta • Mozzarella
- SLOW ROASTED HOME FRIES
- OUR SIGNATURE PASTRIES PLATTER
- CARVED FRUIT & MIXED BERRIES
- HOT BEVERAGE SERVICE
- FRESHLY SQUEEZED ORANGE JUICE

**SERVICE CHARGE ADDED FOR A PRIVATE CHEF AT 25.00/HR**

# BEVERAGES

## Hot Beverages

<b>COFFEE SERVICE</b>	<b>3.95</b>
Market Crates House Blend Regular or Decaf	
<b>TEA SERVICE</b>	<b>3.95</b>
Assorted Tea Regular or Herbal Teas	
<b>HOT BEVERAGES SERVICE</b>	<b>5.95</b>
Market Crates House Blend Coffee, Decaf Coffee & Assorted Teas (Regular & Herbal Teas)	
<b>HOT CHOCOLATE</b>	<b>4.95</b>
<b>HOT APPLE CIDER</b>	<b>4.95</b>
<b>BOX OF JOE Serves 8-10 Guests • Reg. or Decaf</b>	<b>24.95</b>

## Cold Beverages

<b>FRESHLY SQUEEZED JUICE</b>	<b>5.95</b>
A Selection of Fresh Orange or Grapefruit Juices	
<b>ALL NATURAL JUICE</b>	<b>4.95</b>
Cranberry or Apple Juices	
<b>ICED COFFEE SERVICE</b>	<b>3.95</b>
Market Crates House Blend Reg. or Decaf	
<b>ICED TEA SERVICE</b>	<b>3.95</b>
Regular or Green Tea	
<b>ASSORTED BEVERAGES</b>	<b>3.45</b>
Bottled Spring Water, Canned Soda & Iced Tea	
<b>HEALTHY BEVERAGES ASSORTMENT</b>	<b>5.95</b>
Honest Tea, Vitamin Water, Coconut Water	



# LUNCH

PRICED 10.99 PER GUEST AT MINIMUM OF 6 GUESTS

## Chef Designed Sandwiches

- Turkey Pastrami Ricotta Cheese, Fig, Arugula & Walnuts
- Walnut Cranberry Chicken Tomatoes, Lettuce, Tomato
- Turkey & Brie Caramelized Apple, Brie Cheese & Onion Jam
- Tuscan Tuna Avocado, Arugula & Lemon Olive Aioli
- Tarragon Salmon Salad English Cucumber & Watercress
- Crates Steak with Mushroom Salad, Balsamic Onion & Horseradish
- Chicken Fig & Brie with Fig Jam & Ripe Tomatoes
- House Roast Beef Lettuce & Tomato, Swiss, Cornichons & Horseradish
- Chipotle Turkey with Lettuce & Tomatoes, Smoked Gouda w/Chipotle
- Basil Chicken with Roasted Red Peppers, Red Onions, Lettuce, Basil Pesto & Pepper Jack Cheese
- Crusted Pecan Chicken with Arugula, Tomatoes, Caramelized Onions, Shaved Parmesan with Pepper Aioli
- Turkey Ham & Swiss with Lettuce, Tomato, Avocado & Herb Mayo
- Tex-Mex Chicken with Lettuce, Tomatoes, Roasted Peppers, Onions, Pepper Jack Cheese with Chipotle Spread
- Grilled Chicken Muenster Cheese, Arugula, Red Onions, Tomatoes & Dijonnaise Spread
- Stilton Chicken with Sliced Apple, Watercress, Stilton Cheese & Cranberry Walnut Aioli
- Truffle Balsamic Chicken with Mesclun, Avocado & Tomatoes
- Smoked Salmon with Cream Cheese, Cucumbers & Capers
- Classic Egg Salad with Lettuce & Tomatoes
- Grilled Tofu with Portobello, Spinach, Scallions & Sesame Soy Aioli
- Crates Garden Mixed Greens, Tomatoes, Avocado, Cucumbers, Carrots, Sprouts with Hummus Spread
- Zucchini Ricotta with Arugula, Bell Pepper, Pine Nuts with Basil Pesto
- Mediterranean Veggie with Roasted Tomato, Avocado, Arugula, Fresh Basil & Kalamata Olives

## Wraps

- Chicken Romano with Kale, Romaine Lettuce, Roasted Peppers, Shaved Parmesan Cheese & Homemade Caesar Dressing
- Veggie Delight with Hummus, Bell Peppers, Spinach, Garbanzo Beans, Avocado, Cucumbers, Carrots, Beets & Tomato
- White Albacore Tuna with Sprouts, Plum Tomatoes & Arugula
- Mediterranean Chicken with Feta Cheese, Spinach, Tomatoes, Cucumbers, Bell Peppers, Olives & Red Wine Vinaigrette
- Thai Chicken with Cucumbers, Carrots, Pineapple, Basil, Mint with Cilantro Spread
- Turkey Blat Turkey Bacon, Lettuce, Avocado, Tomato & Herb Mayo
- Chipotle Smoked Turkey with Avocado, Cucumbers, Tomatoes & Watercress with Spicy Chipotle Mayo
- Southwestern Crispy Chicken Grilled Chicken, Avocado, Plum Tomatoes, Arugula & Chipotle Aioli Spread
- Santa Fe Chicken with Lettuce, Black Beans, Roasted Corn, Pepper Jack Cheese & Salsa
- California Chicken with Lettuce & Tomatoes, Avocado, Roasted Peppers, & Low-Fat Ranch

## Hot Melts

- BBQ Pulled Chicken with Smoked Gouda & Truffle Bechamel
- Smoked Turkey Chipotle Pico de Gallo, Pepper Jack Cheese & Arugula
- Veggie Muffuletta Roasted Vegetables, Roasted Red & Golden Beets, Goat Cheese & Extra Virgin Olive Oil
- Bella Fontina Portabella Mushrooms, Porcini Puree, Truffle Oil & Fontina Cheese
- California Turkey with Avocado, Spinach, Caramelized Onions, Pepper Jack Cheese & Chipotle Aioli
- Market Steak with Caramelized Onions, Sautéed Mushrooms, Gruyere & Roasted Shallots Aioli
- Buffalo Caprese Fresh Mozzarella, Heirloom Tomato, Basil, Extra Virgin Olive Oil & Pesto
- Tuscan Veggie Roasted Fennel, Broccoli Rabe, Artichokes, Arugula & White Bean Puree
- Maple Turkey with Roasted Butternut Squash, Melted Gorgonzola Dolce, Arugula & Cranberry Aioli
- Chipotle Chicken w/Gouda, Avocado, Lettuce & Black Bean Puree
- Tuna Melt Tuna Salad, Swiss Cheese, Lettuce & Tomato
- Chicken Caprese w/Fresh Mozzarella, Tomato & Basil Pesto Spread
- Baked Falafel (VEGAN) with Tomatoes, Caramelized Onions & Chipotle Tahini
- Bello Burger (VEGAN) with Tomato, Roasted Peppers, Lemon Braised Kale, Caramelized Onions & Hummus Spread



**ALL OUR SANDWICHES**  
SERVED ON A SELECTION OF *hand-made*  
*hearth breads* USING  
**HORMONE-FREE, VEGETARIAN-FED**  
**POULTRY & MEATS ROASTED DAILY**

# SIDE SALADS

SERVED AS AN ACCOMPANIMENT TO YOUR SANDWICH PLATTER.  
ALL SIDE SALADS ARE AVAILABLE AS ÉNTREE SALADS.  
A LA CARTE 7.95PP.

## Pure Greens

- Baby Spinach with Avocado, Eggs & Turkey Bacon
- Greek with Feta Cheese
- Arugula with Roasted Walnuts, Tomatoes & Shaved Pecorino
- Endives with Sliced Apples, Blue Cheese, Tomatoes & Walnuts
- Caesar with Fresh Croutons & Shaved Romano Cheese
- Kale with Dried Cranberry, Honey Walnuts, Grapes, Radicchio, Pomegranate & Champagne Cranberry Vinaigrette

## Healthy Grains

- Barley Salad with Roasted Brussels Sprouts & Cranberries
- Farro Salad with Peas & Leeks
- Grilled Corn & Barley Salad with Tomato Vinaigrette
- Red Quinoa Salad with Beets, Oranges & Pomegranate Vinaigrette
- Roasted Root Vegetables Salad with Barley & Roasted Pecans
- Moroccan Couscous with Oven Roasted Vegetables
- Market Tabbouleh with Bulgur Wheat

## Hearty

- Chicken Caesar Pasta with Romaine & Shaved Parmesan
- Fusilli Pesto Asparagus, Portobello & Sun-Dried Tomato Pesto
- Penne Primavera with Steamed Seasonal Market Vegetables
- Southwest Pasta Black Beans, Zucchini, Corn & Smokey Chipotle
- Spicy Potato with Sliced Avocado, Crispy Onions & Chipotle Mayo
- Heart Beets Roasted Beets, Haricot Vert, Red Onions, Goat Cheese, Walnuts, Almonds, Arugula & Red Wine Vinaigrette
- Moroccan Chick Pea with Cucumbers, Tomatoes, Edamame, Olives, Hummus with Spicy Moroccan Vinaigrette
- Grilled Corn with Roasted Zucchini, Roasted Red Pepper, Roasted Cherry Tomato & Lemon Jalapeno Cilantro Salsa
- Tomato Salad Cherry Tomato, English Cucumber, Red Onion, Olives, Feta, Parsley, Oregano, Olive Oil & Tomato Vinaigrette
- Brussels Sprouts Cauliflower, Red Cabbage, Sautéed Shallots, Oranges, Parsley with Orange Vinaigrette
- Maple Glazed Butternut Squash with Tri-Color Pepper, Parsnips
- Green Bean French Beans, Sesame Seeds, Ginger, Julienne Tri-Colored Pepper, Edamame & Sweet Soy
- Roasted Tomato Fresh Mozzarella, Basil & Pesto
- Broccoli Rabe Green Peas, Garlic Oil, Salt & Pepper

OUR VEGETABLES & GREENS  
*are sourced locally*  
WHEN IN SEASON.

# PACKAGES

## Lunch Packages

LUNCH PACKAGE #1 **16.95**  
• Assortment of Chef Designed Sandwiches & Wraps  
• Your Choice of Side Salad

LUNCH PACKAGE #2 **24.95**  
(THE CLASSIC CARVING BOARD)  
• Elegant Array of Sliced Meats and Cheeses  
• Basket of Brick Oven Baked Italian Bread  
• Relish Tray of Lettuce, Pickles, Tomatoes & Kalamata Olives  
• Homemade Spreads  
• Your Choice of Side Salad  
• Market Crates Dessert Platter

LUNCH PACKAGE #3 **18.95**  
• Assortment of Mexican Style Mini Quesadillas  
Served with Pico De Gallo, Guacamole & Sour Cream  
• Your Choice of Gourmet Side Salad

### ADD

• CRATES DESSERT PLATTER **5.00**  
• TROPICAL FRUIT & MIXED BERRIES **5.00**  
• REFRESHING ASSORTED BEVERAGES **3.00**  
• HOMEMADE SOUP OF THE DAY **5.00**

## Sizzling Quesadillas

**10.95**

AN ASSORTMENT OF CHICKEN, SHRIMP &  
GRILLED VEGETABLE QUESADILLAS

Made with a Southwestern Blend of Melted Cheddar & Jack Cheese, Caramelized Onions, Roasted Peppers & Poblano Chiles on a Grilled Tortilla Served with Sour Cream & Pico De Gallo Salsa.

## Lunch Boxes

PRICED PER BOX AT A MINIMUM ORDER OF 15 BOXES

LUNCH BOX **17.95**  
Signature Sandwich or Wrap, Side Green Salad  
or Pasta Salad, Canned Soda or Bottled Water

### ADD

FRESH FRUIT SALAD **4.00**  
TWO HOMEMADE MINIATURE COOKIES **3.00**  
FRESH FRUIT (Apple, Banana or Orange) **2.00**  
BAG OF POTATO CHIPS **2.00**

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# SALAD ENTREES

## Salad Selections 17.95

SERVED W/BRICK OVEN BREAD & ASSORTED HOMEMADE DRESSINGS.

- **Cajun Salmon**  
with Kale, Red Cabbage, Fennel, Golden Raisins, Toasted Sunflower Seeds, Cherry Tomatoes w/Roasted Garlic Vinaigrette
- **Sesame Crusted Salmon**  
with Asian Soba Noodles over Field Greens
- **Teriyaki Chicken**  
with Mixed Greens, Shitake Mushrooms, Carrots, Tomato, Edamame, Scallions, Sesame Seeds, Cilantro & Wasabi Vinaigrette
- **Thai Shrimp**  
with Mixed Greens, Papaya, Carrots, Bean Sprouts, Tomato, Cucumber, Peanuts, Thai Basil & Cilantro Chili Lime Vinaigrette
- **Crates Signature Steak**  
with Romaine Lettuce, Roasted Zucchini, Fingerling Potatoes, Cherry Tomatoes, Olives, Feta, Fresh Corn, Radish, Red Onion & Balsamic Tomato Vinaigrette
- **Turkey Waldorf**  
with Mixed Greens, Apples, Endives, Honey Walnuts, Celery, Grapes, Blue Cheese, Raisins & Mint Yogurt Dressing
- **Grilled Tofu**  
with Edamame, Cucumber, Tomato, Carrots, Bean Sprouts, Brussels Sprouts, Sesame Seeds, Cilantro, Soba Noodles & Spicy Lemongrass Dressing
- **Kale Chicken Caesar**  
w/Local Kale, Romaine Lettuce, Garlic Croutons, Shaved Parmesan & Caesar Dressing
- **Chicken Cobb**  
w/Romaine Lettuce, Onion, Tomato, Cucumber, Avocado, Turkey Bacon, Corn, Egg, Peas, Blue Cheese & Tarragon Yogurt Dressing
- **Greek Chicken Salad**  
with Romaine Lettuce, Spanakopita, Stuffed Grape Leaves, Cherry Tomatoes, Red Onions, Cucumbers, Kalamata Olives, Tri-Color Peppers & Thyme Oregano Red Wine Vinaigrette
- **Tuna Nicoise**  
Green Leaf Lettuce, Seared Tuna, Egg, Fingerling Potatoes, Capers, French Bean, Cherry Tomato, Celery Leaves, Radish, Nicoise Olives, Anchovies, Frisee with Dijon Vinaigrette
- **Classic Chicken Caesar**  
with Romaine Hearts, Shaved Romano Cheese, Garlic Croutons, Cherry Tomatoes & Homemade Caesar Dressing
- **Mozzarella Caprese**  
Fresh Mozzarella, Mixed Greens, Avocado, Cherry Tomatoes, Basil, Olives with Balsamic Vinegar & Extra Virgin Olive Oil
- **Coconut Shrimp**  
over Mesclun Greens, Red & Green Peppers, Cherry Tomatoes, Mandarin Oranges & Honey Walnuts with Asian Vinaigrette
- **Market Crates Chicken**  
over Mixed Greens, Ripe Avocado, Shredded Carrots, Cherry Tomatoes, Cucumbers & Mixed Peppers

# CHEF ON SITE

## Create Your Own Salad

24.95 PER GUEST AT A 20 GUEST MINIMUM  
A MOUTHWATERING DISPLAY OF TOPPINGS TO CREATE YOUR OWN SALAD SENSATION.

- **Two Greens Choices:** Romaine, Baby Spinach & Organic Greens
- **Two Protein Choices:**  
Roast Chicken • Crispy Chicken • Roast Turkey • Shrimp  
Tuna • Beyond Meat Chicken • Tofu • Falafel
- **Three Cheese Choices:**  
Crumbled Feta • Crumbled Blue • Mixed Pepper & Jack  
Shaved Romano • Fresh Mozzarella
- **Eight Vegetable Choices:**  
Broccoli Florets • Diced Tomatoes • Sliced Red Onions  
Kalamata Olives • Sliced Hard Boiled Eggs • Cucumbers  
Mixed Peppers • Chick Peas • Sweet Peas • Mushrooms  
Carrots • Beets • Corn
- **Two Choices Of Nuts & Seeds:**  
Walnuts • Sliced Almonds • Mixed Seeds
- **One Choice Dried Fruit:**  
Golden Raisins • Dried Cranberries
- **Homemade Croutons**
- **Four Dressing Choices**

## Dressings

Classic Creamy Caesar • Blue Cheese • Thousand Island

Our Trendy Chipotle Lime Vinaigrette • Lemon Tahini  
• Roasted Garlic Vinaigrette • Honey Balsamic

Low-Fat Peppercorn Ranch • Aged Balsamic Vinegar  
• Red Wine Vinegar

Fat-Free/Carb-Free Lemon Herb • Honey Dijon Vinaigrette  
• Pomegranate Vinaigrette

Que Simple Fresh Lime or Lemon Squeeze • Splash of Sriracha  
• Extra Virgin Olive Oil

**SERVICE CHARGE ADDED FOR A PRIVATE CHEF AT 25.00/HR**



# PASTA ENTREES

## Pasta Selections

**16.99 PER GUEST AT A 8 GUESTS MINIMUM. SERVED WITH BREAD BASKET.  
ADD GARDEN OR CAESAR SALAD FOR EXTRA 2.00**

- Penne Pesto Sautéed Spinach, Portobello Mushrooms, Basil Pesto Veloute
- Oven Baked Lasagna with Four Cheeses & Choice of Ground Beef or Ground Chicken or Ground Turkey
- Linguini Sautéed Broccoli Rabe, Crushed Red Peppers, Turkey Bacon
- Spaghetti Carbonara with Bacon, Melted Tomatoes in Alfredo Sauce
- Chicken Farfalle with Sun-Dried Tomatoes, Ricotta & Fresh Basil Pesto
- Penne Ala Vodka with Sweet Peas & Shaved Pecorino Cheese
- Rigatoni Bolognese
- Spinach Fettuccini Grilled Chicken, Wild Mushrooms, Cherry Tomatoes & Extra Virgin Olive Oil
- Spinach & Cheese Ravioli with Pink Vodka Sauce
- Pesto Fussilli Pan Seared Chicken, Grilled Asparagus, Oven Melted Tomatoes & Toasted Pine Nuts
- Rigatoni Tarragon Sautéed Chicken, Melted Plum Tomatoes, Roasted Shallots in Tarragon Sauce
- Cheese Tortellini Creamy Sun Dried Tomato Pesto Tossed with Broccoli & Fresh Tomatoes
- Whole Wheat Penne with Chicken, Sautéed Broccoli Rabe, Radicchio, Peppers, Roasted Garlic & Extra Virgin Olive Oil
- Penne Siciliano with Eggplant, Onions & Mozzarella
- Penne Arrabbiata with Chicken, Portobello & Arugula in Spicy Plum Tomato
- Four Cheese Baked Ziti
- Market Crates Classic Mac & Cheese
- Rigatoni Portobello with Roasted Tomatoes, Leeks & Parmesan
- Gemelli with Broccoli, Pepper Flakes, Roasted Garlic & Parsley
- Fusilli with Zucchini & Mushroom Basil
- Orecchiette with Chicken Sausage, Broccoli Rabe, Tomato & Oregano
- Baked Pasta with Butternut Squash, Walnut & Blue Cheese
- Country Style Rigatoni with Chicken Sausage, Broccoli & White Beans
- Zucchini & Mushroom Lasagna (No Pasta)



# CHEF ON SITE

## Create Your Own Pasta

**24.95 PER GUEST AT A 15 GUEST MINIMUM.  
ADD A SIDE SALAD FOR AN EXTRA 2.00 PER GUEST.**

**THIS IS A GREAT CHOICE TO IMPRESS YOUR GUESTS  
HAVING FRESHLY MADE MARKET CRATES PASTA AT  
YOUR EVENT.**

### SERVED WITH:

- Shaved Pecorino Romano
- Freshly Baked Brick Oven Bread

### PASTA CHOICES (CHOOSE 2)

- Penne Pasta
- Whole Wheat Penne
- Linguini
- Tri-Colored Fusilli
- Rigatoni
- Gluten-Free

### PROTEIN CHOICES (CHOOSE 2)

- Rosemary Chicken
- Beef Sausage
- Grilled Salmon
- Crispy Chicken
- Turkey Meatballs
- Sautéed Shrimp

### VEGGIE CHOICES (CHOOSE 6)

- Portobello Mushrooms
- Broccoli Florets
- Cherry Tomatoes
- Kalamata Olives
- Roasted Peppers
- Sweet Peas
- Sun-Dried Tomatoes
- Caramelized Onions
- Roasted Eggplant
- Roasted Zucchini

### SAUCE CHOICES (CHOOSE 3)

- Ala Vodka
- Fresh Basil Pesto
- Pesto Alfredo
- Creamy Alfredo
- Turkey Bolognese
- Roasted Garlic and Olive Oil
- Spicy Arrabbiata

**SERVICE CHARGE ADDED FOR A PRIVATE CHEF AT 25.00/HR**

**CATERING IS OUR SPECIALTY.  
CALL OUR TEAM AT 212-695-6922  
& LET US HELP MAKE *your*  
*event* SPECTACULAR!**

# HOT ENTREES

## Poultry 19.99 PER GUEST

- Balsamic Glazed Chicken with Roasted Tomatoes & Fresh Basil
- Rosemary Chicken Herbed Tender Chicken with Creamy Rosemary Sauce
- Chicken Milanese with Caprese & Basil Oil
- Chicken Marsala with Sun Dried Tomatoes & Wild Mushroom
- Stuffed Chicken with Artichokes, Mozzarella, & Sun Dried Tomato Pesto
- Moroccan Grilled Chicken with Chickpeas, Tomato, Cucumbers & Mint
- Turkey Meatloaf with Wild Mushroom Gravy
- Pecan Chicken Crusted Pecan Chicken Breast with Dijon Mustard Sauce
- Chicken Paillard with Lemon & Capers Sauce
- Chicken Rollantini with Sautéed Spinach, Ricotta Cheese & Mushrooms
- Baked Parmesan Chicken with Fresh Mozzarella & Housemade Marinara
- Chicken Picatta with Artichoke, Capers, Tomatoes & Lemon Butter Sauce
- Mushroom Chicken Grilled Succulent Chicken Breast, Topped with Sautéed Mushrooms & Fresh Cream Reduction
- Roma Chicken Grilled Chicken, Sautéed Spinach, Mushrooms & Caramelized Onions with Bruschetta Butter Sauce
- Chicken Cordon Bleu with Portobello Mushroom Sauce
- Chicken Francaise with Roasted Tomatoes & Asparagus Tips
- Fresh Turkey with Stuffing & Gravy

## Meat 21.99 PER GUEST

- Flank Steak with Chimichurri
- Braised Beef Short Ribs with Osso Buso Sauce
- Veal Marsala with Sautéed Mushrooms
- Skirt Steak Tender Grilled Beef
- Rosemary Leg Of Lamb Oven Roasted & Glazed with Mint Sauce
- Filet Mignon Grilled To Perfection with Roasted Shallots
- Mediterranean Beef Kabob with Tahini Sauce
- Grilled Herb Crusted Flank Steak w/ Shallots & Sautéed Mushrooms
- Crates Meatballs with Mushrooms & Marinara Sauce
- Lamb Shank with Fresh Herbs
- Classic Meatloaf Old Fashioned with Sautéed Mushrooms
- Veal Picatta with Sautéed Mushrooms & Capers
- Baby Lamb Chops (French Cut) with Sautéed Cherry Tomatoes & Mint
- Veal Scallopini
- Classic Beef Stew
- Hungarian Beef Goulash



## Seafood 23.99 PER GUEST

- Baked Salmon Teriyaki Glazed with Pineapple Chutney
- Tilapia Francaise with Lemon Butter Sauce
- Zucchini-Wrapped Salmon with Caramelized Onions & Basil
- Coconut Crusted Shrimp with Thai Chili Sauce
- Mediterranean Grilled Snapper with Olives & Fresh Herbs
- Grilled Salmon with Artichoke, Bell Pepper & Saffron
- Blackened Tilapia with Grilled Pineapple Salsa
- Roasted Salmon with Dill, Cucumber Yogurt Tzatziki
- Shrimp Scampi with Lemon Butter Sauce
- Grilled Shrimp Kebabs with Grilled Peppers & Onions
- Tuna Steak Crusted with Poppy Seeds, Mustard & Shitake
- Grilled Mahi Mahi with Tomato & Fennel Compote
- Blackened Cajun Salmon
- Miso Glazed Cod Fish
- Maryland Lump Crab Cakes with Chipotle Aioli
- Seafood Paella

## Vegetarian 15.99 PER GUEST

- Zucchini & Mushroom Lasagna (No Pasta)
- Vegetable Lasagna Ricotta Cheese, Fire - Roasted Vegetables
- Vegetarian (Meatless) Loaf with Mushroom Gravy
- Eggplant Parmesan w/Fresh Mozzarella & Basil Marinara Sauce
- Eggplant Rollantini with Ricotta & Shaved Romano Cheese

## Side Dishes

### POTATOES

- Garlic Parmesan Mashed Potatoes
- Roasted Garlic Mashed Potatoes
- Lemon Herbed Red Skin Potatoes
- Garlic Lemon Potatoes
- Mashed Sweet Potatoes
- Potato Pancakes
- Potato Au Gratin

### VEGETABLES

- Honey-Glazed Carrots
- Oven-Roasted Vegetables
- Steamed Garlic Broccoli Florets
- String Beans Almondine
- Haricot Verts
- Garlic Broccoli Rabe
- Steamed Mixed Vegetables
- Grilled Balsamic Glazed Asparagus
- Baked Tofu with Sautéed Edamame
- Baked Butternut Squash
- Garlic Sautéed Spinach
- Tarragon Market Fresh Vegetables



# HORS D'OEUVRES

10 GUEST MINIMUM • 24-HOUR NOTICE

PER DOZEN 29.95

## Hors D'Oeuvres Selections

**SERVED WITH YOUR FAVORITE DIPPING SAUCE:**

**PESTO AIOLI, BUFFALO, BBQ, SWEET CHILI, TERIYAKI, CURRY, TANDOORI, THAI PEANUT, CILANTO YOGURT, APRICOT MANGO OR CHIPOTLE**

Filet Mignon Crostini  
Teriyaki Beef Satay  
Beef Empanadas  
Steak Quesadillas  
Crispy Chicken Fingers  
Mediterranean Kabobs  
Teriyaki Sesame Beef Kebab  
Chicken Satay Kebabs & Batons  
Roasted Rosemary Frenched Baby Lamb Chops  
Tenderloin & Fire Roasted Teriyaki Vegetable Brochette  
Mini Burger Sliders  
Traditional Pigs-In-A-Blanket (100% Beef)  
Golden Coconut Crusted Shrimp  
Stuffed Mushroom Caps with Crab Meat & Shrimp  
Grilled Shrimp with Red Pepper Aioli & Arugula on Crostini Ovals  
Salmon Mousse Canapès Served on Black Hearth Bread  
Miniature Quiche Filled with Assorted Savory Seafood  
Seafood Salad with Fresh Dill in Endive Spears  
Shrimp & Avocado Quesadillas with Salsa & Guacamole  
Spicy Grilled Shrimp Quesadilla with Salsa & Guacamole  
Zesty Crab Cakes  
Margarita Shrimp Skewers  
Shrimp & Pineapple Skewers

## Vegetarian

- Assortment Of Miniature Quiche
- Italian Bruschetta Roma Tomatoes, Garlic, Onions, Olive Oil, Parmesan Crostini
- Fig & Goat Cheese Crostini
- Olive Tapenade Crostini
- Buffalo Mozzarella Caprese Drizzled with Balsamic Glaze
- Fruit Skewers On A Pineapple Tree with Honey Yogurt Dip
- Stuffed Mushroom Caps with Spinach, Pesto & Pine Nuts
- Spanakopita Spinach & Feta Phyllo Triangles
- Vegetable Spring Roll
- Gorgonzola Endive Points with Caramelized Pear
- Vegetable Quesadilla Points
- Grilled Vegetable Kebobs with Hummus Dip
- Vegetable Potstickers

# BASKETS

## Baskets

ALL BASKETS FEED 10-12 GUESTS

- BASKET #1 295.00**
- Curried Chicken Kebabs
  - Crispy Coconut Shrimp Skewers
  - Tandoori Style Spiced Tofu Skewers
  - Samosas with Cilantro-Yogurt Dip
  - Chicken & Vegetable Pot Stickers
  - Indian Cabbage with Roasted Walnuts
  - Mango Pineapple Chutney
- BASKET #2 295.00**
- Grilled BBQ Beef Skewers with Pineapple
  - Crunchy Parmesan Chicken Fingers
  - Spicy Buffalo Chicken Skewers
  - Celery and Carrot Sticks
  - Honey Mustard Dipping Sauce
  - Blue Cheese Dipping Sauce
- BASKET #3 295.00**
- Ancho Marinated Steak Skewers
  - Southwest Red Chili-Crusted Shrimp Skewers
  - Spicy Mini Crab Cakes with Fresh Cilantro
  - Guacamole Mexican Style
  - Tri-Color Tortilla Chips
  - Southwestern Black Bean Salad with Avocado
- BASKET #4 295.00**
- Truffle Balsamic Chicken Skewers w/Fresh Basil
  - Moroccan Style Shrimp Skewers with Lemon Zest
  - Spanakopita, Spinach & Feta Phyllo Triangles
  - Piles of Toasted Pita Points
  - Minted Zesty Lebanese Tabbouleh Salad
  - Lebanese Style Hummus Dipping Sauce
- BASKET #5 350.00**
- Teriyaki Sesame Beef Kebab with Hoisin Dipping Sauce
  - Grilled Shrimp & Pineapple Skewers
  - Orange & Balsamic Grilled Chicken Skewers with Basil
  - Vegetable Firecracker Spring Roll
  - Vegetable Samosas with Mango Chutney
  - Asian Noodles, Toasted Sesame Tahini Dressing
  - Apricot Mango Dipping Sauce
  - Sweet Chili Dipping Sauce

## Gift Baskets

PLEASE INQUIRE ABOUT OUR  
CUSTOMIZED GIFT BASKETS FOR  
SPECIAL OCCASIONS & HOLIDAYS.  
CALL OUR CATERING TEAM AT  
EMPIRE STATE  
TEL: 212-203-1991  
MADISON SQUARE  
TEL: 212-695-6922

# FINGER FOOD

PRICED PER GUEST AT A MINIMUM OF 10 GUESTS

- **Cheese Board** 8.95  
 An Array of Soft, Semi-Soft and Hard Cheeses, Garnished with Seedless Grapes & Berries, Carr's Crackers, Breadsticks & Flatbreads
- **Imported Cheese & Fruit** 8.95  
 An Artful Selection of French Brie, English Cheddar, Chevre Goat Cheese & Smoked Gouda w/Seedless Grapes, Golden Pineapple & Driscoll's Strawberries Served with Carr's Crackers, Breadsticks & Flatbreads
- **Vegetable Crudite** 6.95  
 Crisp Seasonal Vegetables Tastefully Arranged: Tri-Color Peppers, Broccoli, Carrot Sticks, Cauliflower, Grape Tomatoes, & Your Choice of Two Homemade Dips (Basil Aioli, Garlic Aioli, Sun-Dried Tomato, Hummus or Beans)
- **Raisin Nut Mix** 6.95  
 A Mixture of Assorted Nuts, Raisins, Pretzels & Tex-Mex Cajun Treats
- **Carved Fruit & Berries** 7.95  
 A Mouthwatering Selection of Golden Pineapple, Honeydew, Cantaloupe, Seedless Grapes, Kiwi, Watermelon, Mixed Berries & Other Seasonal Fruits
- **Mediterranean Platter** 8.95  
 Artichoke Hearts, Feta Cheese, Stuffed Grape Leaves, Kalamata Olives, Hummus & Baba Ghanoush. Served with Pitas & Flatbread
- **Mediterranean Snack** 6.95  
 Assorted Whole Wheat & Regular Pita Points with Mediterranean Hummus & Baba Ghanoush
- **Chips And Dip** 6.95  
 Assorted Nacho Chips, Potato Chips, Tortilla Chips. Served with Our Spicy Guacamole or Salsa Picante Dipping
- **Snack Mix** 4.95  
 Bountiful Bowl of a Variety of Chips: Terra Sweet Potato, Lay's Potato Chips & Black Nacho Chips



# THEME BUFFET

PRICES PER GUEST AT 15 GUESTS MINIMUM-24 HOURS NOTICE REQUIRED

## Italian 29.95

**PLEASE MAKE YOUR SELECTION OF 1 SEAFOOD OR MEAT DISH, 1 CHICKEN DISH & 1 PASTA**

- Polpette Chicken Meatball Lightly Sautéed in a Spicy Tomato Broth Served with Zucchini
- Vitella Con Ossobuco Sauce Slow Roasted Veal in Ossobuco Sauce
- Gemelli Con Shrimps E Pesto Alla Deriva Gemelli with Shrimps, String Beans & Potatoes in Pesto Sauce
- Fettucelle Al Pepolino Fettucelle tossed with Turkey Bacon, Pureed Leeks, Fava Beans & Baby Peas
- Farrotto Di Pinocchio Ancient Tuscan Grains prepared Risotto Style
- Zucchini & Portobello Mushroom Parmesan
- Sautéed Escarole with Roasted Garlic
- Classic Caesar Salad
- Italian Pastries & Biscotti

## French 29.95

**PLEASE MAKE YOUR SELECTION OF 1 SEAFOOD OR MEAT DISH & 1 CHICKEN DISH**

- Beef Bourguignon
- Braised Veal in Dijon Mushroom Sauce
- Grilled Sea Bass with Leek, Asparagus, Tarragon & Carrots
- Salmon with Sauce Nicoise
- Roasted Cod Filet with Tomato Fennel Compote
- Seared Tuna Steak with Celery Remoulade
- Coq Au Vin
- Chicken with Tarragon Champagne Sauce
- Grilled Chicken with Ratatouille & Tomato Coulis
- Haricot Verts with Roasted Shallots
- Provencal Vegetable Gratin
- Endives with Gorgonzola, Pears & Walnuts
- Petit Pastries

## Mexican Fiesta 29.95

- Cilantro Lime Steak
- Poblano Rice • Mexican Corn Bread • Tostadas
- Southwest Pasta Salad
- Tex-mex Chicken Tinga
- Fresh Fruits In Season with Yogurt

## Mediterranean 29.95

- Adana Kebab • Chicken Kebab with Tarator
- Beef Kebab with Turkish Hummus Sauce
- Falafel • Fatoush
- Shepherd Salad (with or without Feta Cheese)
- Mediterranean Dessert

# DESSERTS

## PRICED PER GUEST

- **Market Crates Signature Dessert Platter** 7.95  
Homemade Butter Cookies, Fruit Bars, Brownies, Blondie,  
Mini Fruit Tarts & Chocolate Covered Driscoll's Strawberries
- **Cookie Ensemble** 6.95  
A Market Crates Selection of Our Delicious Petite Cookies,  
Oatmeal, Chocolate Chip, Peanut Butter & Double Chocolate
- **Petit Pastries** 8.95  
(Chef's Choice) Miniature Versions of Our Elegant Italian Pastries,  
Fruit Tarts, Cannolis, Eclairs, Cheesecake, Cup Cakes &  
Tuxedo Strawberries
- **Low Fat Yogurt Cakes With Berries** 6.95  
Sliced Low Fat Yogurt Cakes with Rice Crispy Treats & Fresh Berries
- **Granola & Nuts** 6.95  
An Assortment of Healthy Granola Bars & Nuts
- **Cup Cakes Treats** 7.95  
An Assortment of Our Well Designed Cup Cakes:  
Vanilla, Chocolate, Red Velvet, Snickers, Oreo & Peanut Butter
- **Chocolate Covered Driscoll's Strawberries** 8.95
- **Mini Cakes & Mousses** 9.95  
A Delectable Assortment of Individual Sized Chocolate and Oreo Mousse,  
Red Velvet, Tiramisu & Cheesecakes



## Custom Cakes

**PLEASE PLACE ORDERS BY 2PM FOR NEXT DAY DELIVERY**

INSCRIPTIONS ARE COMPLEMENTARY ON ALL CAKES.  
MARKET CRATES CAFE CUSTOMIZES CAKES FOR EVERY OCCASION.

### AVAILABLE IN THE FOLLOWING SIZES:

10" ROUND, SERVES 12 GUESTS	75.00
1/4 SHEET, SERVES 25 GUESTS	100.00
1/2 SHEET, SERVES 50 GUESTS	150.00
FULL SHEET, SERVES 100 GUESTS	275.00

- Italian Tiramisu
- Red Velvet
- Carrot Walnut
- Peanut Butter Cup
- Chocolate Mousse
- Mississippi Mud
- Seven Layer
- Oreo Cheesecake
- White Chocolate
- Chocolate Fudge
- German Chocolate
- Boston Cream
- Walnut Mocha
- Chocolate Truffle
- Strawberry Shortcake
- New York Cheesecake



**Call our Catering Team**  
EMPIRE STATE      MADISON SQUARE  
**212-203-1991      212-695-6922**

for many more varieties

*marketcrates.com*

## COFFEE BREAK

*Pick Me Up* **8.99 PER PERSON**

- SIGNATURE DESSERT PLATTER
- HOT BEVERAGE SERVICE
- ASSORTED COLD BEVERAGES

